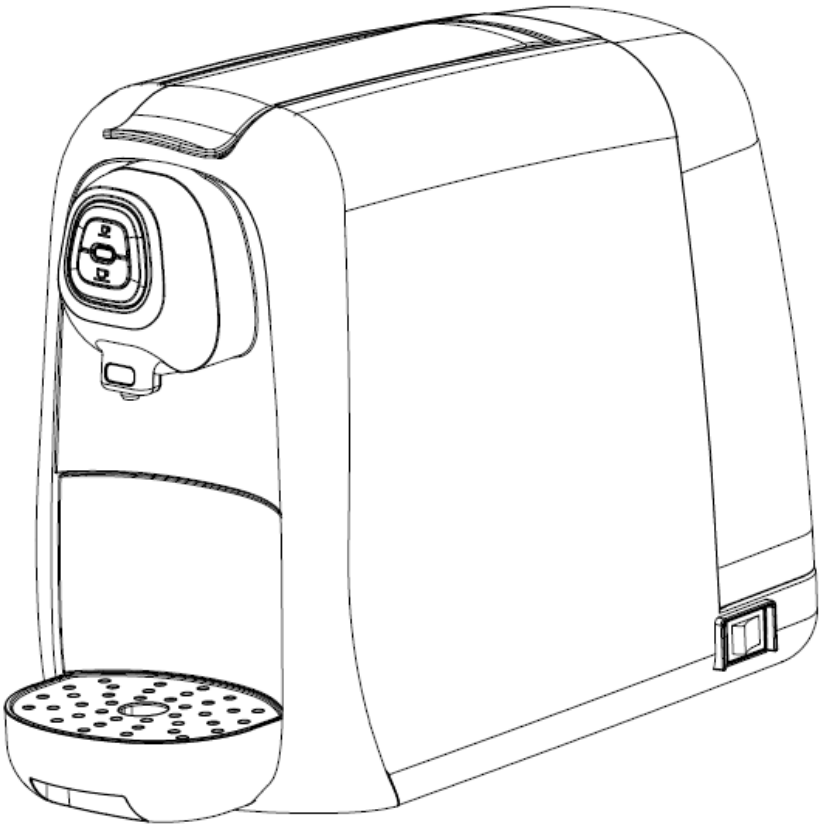
INSTRUCTIONS AND WARRANTY



MODEL NO. RHCM55

NOVELLA CAPSULE COFFEE MAKER

Congratulations on purchasing our Russell Hobbs Novella Capsule Coffee Maker. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

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FEATURES OF THE RUSSELL HOBBS NOVELLA CAPSULE COFFEE MAKER

- 960-1140W
- 20 bar Italian pump
- Short (Ristretto) and Espresso
- Create a variety of coffee drinks including iced/ cold coffee recipes
- Luxurious Barista quality coffee at the touch of a button
- Fresh coffee, perfect every time!
- Ultra-fast Thermoblock heating system – preheating time: 40-50 seconds
- Transparent 0.65L removable water tank with easy refill lid
- Convenient 'empty water tank' warning indicator system
- Illuminated control panel
- Intelligent pre-brewing function reaches the ideal brewing temperature for optimal coffee and flavour extraction
- Decalcification function and warning indicator system
- Automatic and programmable coffee volume control
- Accommodates various cup sizes up to 115mm
- Used capsule bin accommodates 10 used capsules
- Removable drip tray
- Easy capsule insertion with auto capsule ejection system
- Energy saving mode after 15 minutes of inactivity
- Suitable for Nespresso compatible capsules
- Chic silver and black design – suitable for all kitchen colour schemes
- Engineered with overheating and pressure protection technology
- Compact size: 270 (H) x 150 (W) x 360 (L) mm
- Product weight: 3.85kg
- Includes recipes
- For domestic use only
- 1 year warranty

IMPORTANT SAFEGUARDS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.

2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. This appliance is intended for household use only. Commercial use invalids the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. Avoid any contact with moving parts.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Children should be supervised to ensure that they do not play with the appliance.
8. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
9. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent
10. To reduce the risk of electric shock, do not immerse or expose the unit, plug or the power cord to water or any other liquid. Do not use it with wet hands.
11. Never immerse the unit in water or any other liquid for cleaning purposes.
12. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always the unit to cool and unplug it when not in use, before cleaning or when adding or removing parts.
13. Insert and use only original parts.
14. The use of accessory attachments or coffee capsules that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
15. Coffee capsules are disposable and should not be used more than once unless otherwise specified by the coffee capsule manufacturer.
16. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
17. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently, squashed between surfaces or scrapped across sharp surfaces.
18. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
19. Keep the appliance and cord away from direct radiant heat from the sun, from damp, from sharp edges and other dangers.
20. Do not use the appliance on a gas or electric cooking top or over or near an open flame.

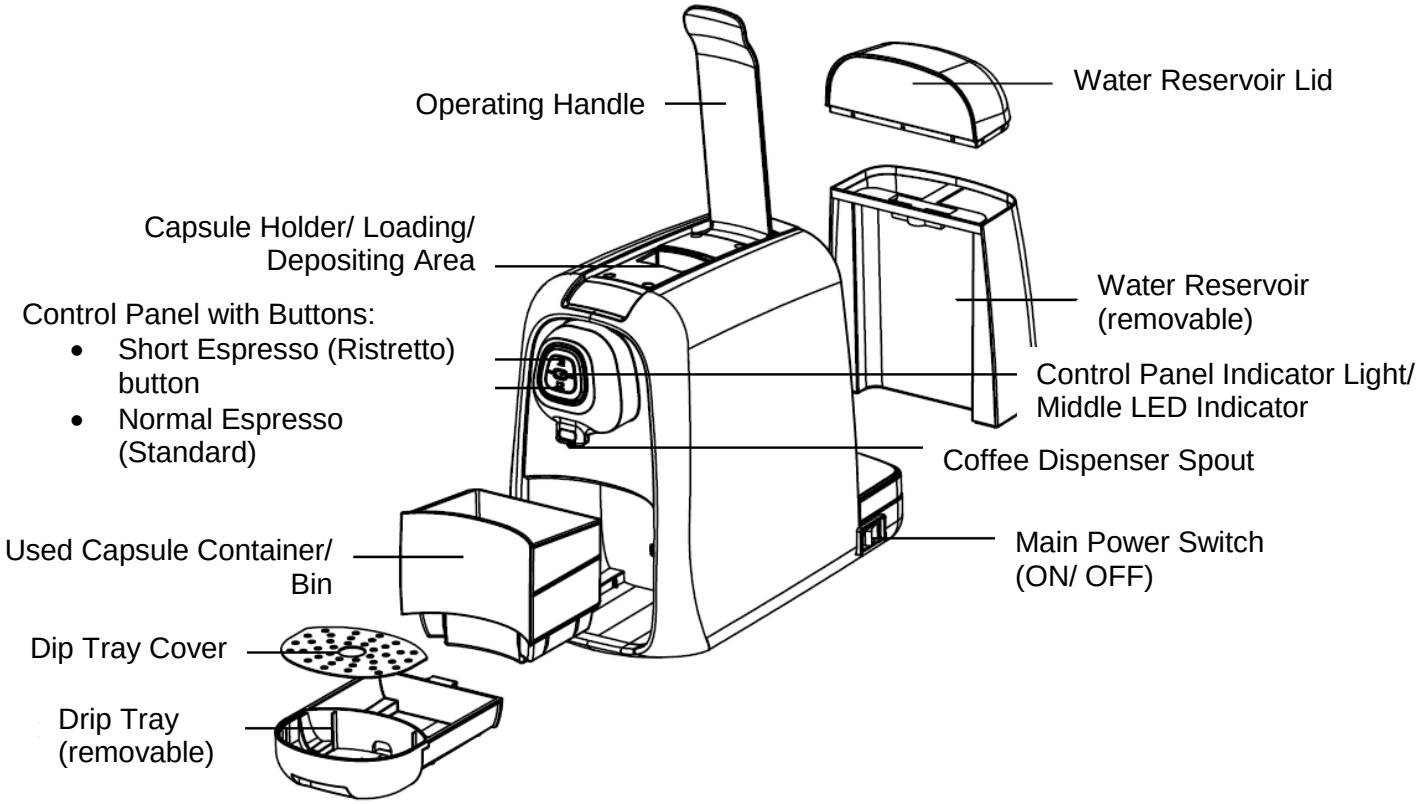
21. Use the appliance on a hard, flat level surface only, to avoid interruption of airflow underneath the appliance.
22. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, the appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
23. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
24. This appliance is intended to be used in household and similar applications such as:
    - Staff kitchen areas in shops, offices and other working environments;
    - Farm houses;
    - By clients in hotels, motels and other residential type environments;
    - Bed and breakfast type environments.
25. Do not operate this appliance by means of an external timer or separate remote control system.
26. Never operate the appliance without water in the water reservoir. Always make sure that there is water in the reservoir, not less than at the minimum water level mark.
27. Always be sure to place the water reservoir tightly back in the unit with its lid closed and fill with water at or above the minimum level marking before turning the appliance ON.
28. Only fill the water reservoir with clean cold water. Never fill the reservoir past the MAX level mark. Never fill with mineral water, milk or other liquids.
29. Caution should be taken when moving any appliance containing or in contact with hot liquids.
30. To make sure that the machine is switched OFF, unplug the appliance from the socket/ power point.
31. Do not cover the appliance at any time.
32. Keep children away from the appliance during operation.
33. Do not insert your fingers into the area where the coffee capsule is deposited for coffee brewing. This area is located beneath the operating handle and is exposed when the operating handled is lifted to load a coffee capsule.
34. Danger of scalding! Never move the appliance during operation!
35. Danger of scalding! Never touch very hot parts of the appliance (e.g. brew unit during operations). Do not touch the steam or water jets. Do not move the operating lever when the machine is building/ generating pressure.
36. Always unplug the appliance before:
    - relocating the machine
    - cleaning or maintenance
    - long periods of disuse

37. Do not remove the water reservoir until the unit is turned OFF.
38. DO NOT carry any appliance by the power cord.
39. Do not leave this appliance unattended during use. Always unplug the unit when not in use or before cleaning.
40. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food.
41. Do not touch any hot surfaces, use handles or knobs.
42. Ensure that the switch is in the “0” / “OFF” position after each use.
43. CAUTION: To prevent plasticizers from migrating to the finish of the countertop or table top or other furniture, please place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken or permanent blemishes may occur or stains can appear.
44. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
45. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentioned pre-cautions and instructions, could affect the safe operation of this machine.

CAUTION: PRESSURE

In order to avoid possible burns to body parts and/or other injury from hot steam and water or damage to the unit, never remove the water reservoir or the coffee capsule while your coffee maker is brewing coffee. Please also do not lift the operating lever during this time. If you need to add more water to the water reservoir, please make sure that the unit is switched OFF correctly.

PARTS DIAGRAM



INTRODUCTION

Please read ALL of the instructions, cautions, notes and warnings included in this instruction manual carefully before you begin to use the coffee maker. When this appliance is used, some parts and accessories get hot and need to cool down. Proper care and maintenance will ensure the long life of the Russell Hobbs Novella Capsule Coffee Maker and its reliable/ consistent operation. Save these instructions and refer to them often for cleaning and care tips.

ESPRESSO

A unique method of coffee brewing in which hot water is forced through finely ground coffee. Popular in Europe, it is a more full-bodied brew than regular drip coffee because of its richness. Espresso is usually served in demitasse cups.

CAPPUCCINO

A drink made with about 1/3 espresso, 1/3 steamed milk and 1/3 frothed milk.

LATTE

A drink made with about 1/4 espresso and 3/4 steamed milk.

BEFORE FIRST USE

1. Before using your appliance for the first time, remove the coffee maker from the box and take off any protective wrappings. REMEMBER: DO NOT LEAVE PROTECTIVE PACKAGING LYING AROUND, AS IT COULD BE DANGEROUS AROUND INFANTS AND CHILDREN.
2. After unpacking, please check that the following items are included:
    - water reservoir
    - coffee machine
    - instruction manual with warranty information
3. Please check that your home power supply voltage is the same as marked on the appliance rating label.
4. Place the appliance on a dry, level surface.
5. Please refer to the “PARTS DIAGRAM” section to familiarize yourself with the coffee maker and identify all the parts.
6. Please make sure the unit is switched “OFF/ “0” by pressing the power button located on the side of the unit. Make sure that it is unplugged from the electrical outlet.
7. Thoroughly rinse the water tank with fresh water before using for the first time.
8. Rinse the appliance’s internal piping by following the instructions given in the section titled “RINSING THE APPLIANCE AND ITS INTERNAL PIPING”.
9. Clean the capsule coffee machine by using a damp cloth only.

NOTE:

- After unpacking, you may find that a little water has remained in the appliance. In order to ensure that this appliance works perfectly, it was quality tested with water before leaving our factory.
- After pressing the Short or Espresso button, the machine may produce a loud sound, this is normal. The sound indicates that the pump is preparing to brew water/ coffee.
- In order for your appliance to work properly time after time, we recommend that it must be cleaned regularly.

Tip: keep the packaging for transporting the appliance (e.g. for relocating, servicing, storage, etc.)

Caution: improper handling of electrical equipment is dangerous and can be lethal. Please pay attention to the safety precautions in this manual, in particular the following:

- Danger of scalding: beware of hot water, hot parts as well as steam.
- Do not operate the appliance with an empty water reservoir or if the water in the reservoir is less than the MINIMUM level requirement.
- Do not open the operating handle whilst the machine is brewing.
- Always remove the power cord from the socket and ensure that the appliance is OFF before cleaning.
- Only use the appliance in a room that is dry and clean.

Recommended Coffee Capsule Type

This capsule coffee maker has been designed to use *Nespresso capsules or certain compatible capsules. If you are going to use the latter, please contact our Service Department to check and determine if that type of compatible capsule has been verified by our factory. This appliance does not work successfully with all compatible capsules.

*Nespresso is the trade mark of Nestlé Nespresso S.A. Home of Living Brands is not affiliated with the coffee machine manufacturer or the machine distributor/seller.

OPERATING INSTRUCTIONS

INDICATOR LIGHT GUIDE

Indicator Light Status	**Action Required**
The Short and Normal Espresso indicator lights turn to a white color and are flashing (the middle LED indicator is in not lit/ glowing).	The coffee maker is switched ON for first use. The machine is warming up. Once the machine has finished warming up, both the Short and Normal Espresso indicator lights will turn to a solid white state and will no longer

	flash.
The middle LED indicator turns to a red colour and is flashing. Warning: The water reservoir is empty.	1) Fill the water reservoir. 2) Open the operating handle and close again. 3) Press the Short or Normal Espresso button to make a cup of water. Or, 1) Turn the power switch to the off position. 2) Then switch the machine on again. Once the above steps 1-3 or 1-2 are complete, the middle LED indicator will no longer glow and the machine resume to stand-by mode.
Both the Short and Normal Espresso indicator lights are on, and in a solid white colour.	The coffee maker is in stand-by mode.
Once you have selected the Short or Normal Espresso button, the chosen button will begin to flash indicating that the coffee has begun brewing. During this process, the other button indicator light will not glow.	The chosen button will continue flashing until your coffee has finished brewing. Once finished, both the Short and Normal Espresso indicator light will resume and show as solid white colour.
Both the Short and Normal Espresso indicator lights are flashing in a circular pattern/ fashion.	The machine has been in stand-by mode for more than 15 minutes so it has automatically switched to energy-saving mode.
The middle LED indicator turns on and is showing in a solid blue colour.	Descale warning – indicates that the coffee machine must be descaled. This function generally activates after 2,000 cups of coffee

	have been brewed. Once you have followed the descaling process in this manual, the middle LED indicator will turn off.

FILLING OR RE-FILLING THE WATER RESERVOIR

Before using this appliance for the first time or after long periods of not operating the appliance, the machine must be rinsed out. This short procedure will rinse and clean the internal piping thoroughly.

First note that there are two ways to fill the water reservoir: directly into the water reservoir by using for example a jug or by removing the water reservoir from the appliance.

Filling *without removing the water reservoir:*

- Lift the water reservoir lid.
- Fill the water reservoir up to the “MAX” level mark with cold fresh water (the maximum capacity is 0.65 litres), or fill at least to the “MIN” level mark.
- Lower and close the water reservoir lid.

Filling *by removing the water reservoir:*

- Lift the water reservoir up and remove the water reservoir from the appliance.
- Fill the water reservoir up to the “MAX” level mark with cold fresh water (the maximum capacity is 0.65 litres), or fill at least to the “MIN” level mark.
- Slide the water reservoir slowly on to the water reservoir base. When the water reservoir outlet is inserted on to the inlet receptacle, push it down firmly to lock the water reservoir into place.

RINSING THE APPLIANCE AND ITS INTERNAL PIPING

1. Open the operating handle.
2. Fill water reservoir to maximum level mark.

3. Close the operating handle.
4. Plug the appliance in to the power outlet and turn the appliance ON.
5. The Short and Normal Espresso button lights on the control panel will start flashing.
6. Wait until the button lights stop flashing and turn to a solid white colour.
7. Before pressing any buttons, make sure that:
    - the operating handle is closed **without** a capsule inside
    - the water reservoir is full
    - the water reservoir is firmly in place to prevent leakage
    - the drip tray with the used capsule container/ bin is completely inserted (never operate the machine without the drip tray in place or hot water will run out when opening handle.
    - a large bowl is placed under the dispenser spout
8. Now press the Espresso button to start the pump.
9. After a few seconds, you will notice water running from the dispenser spout into the large bowl or cup.
10. Open the operating handle once the rinsing process has stopped automatically.
11. Empty the large bowl.
12. The rinsing process is now completed.

BREWING COFFEE

1. Ensure that the water reservoir is filled to the MAX mark.
2. Place an empty cup under the dispenser spout.
3. Plug the power cord into the electrical outlet and turn the machine on by the power switch located on its side.
4. Both button indicator lights will flash and the coffee maker starts to pre-heat.
5. When the button indicator lights turn to a solid white colour, the pre-heating process has finished.
6. Move the operating handle back completely.
7. Insert a capsule so that it falls straight into the compartment correctly.
8. Close the operating handle firmly to load the capsule.
9. Now press the desired coffee button only once.
10. The selected button will begin flashing and the machine has started to heat and brew coffee. (WARNING: never operate the machine without the drip tray in place or hot water will run out when opening handle.)
11. The machine will stop automatically dispensing once it has reached the default brewing volume (30ml for Short/ Ristretto Espresso and 60ml for Normal Espresso). Note: the

default setting can be programmed to your preferred dispensing volume. Please refer to the section titled “How to Program Dispensing Volume”.

12. Raise the operating handle to automatically eject the used capsule into the container/ bin.
13. Close the operating handle.
14. Switch the machine OFF and unplug.

NOTE: The appliance should rest for five (5) minutes after brewing 10 (ten) cups of coffee continuously.

Tip: when using the machine and it is considered ‘cold’ (for example, using the machine in the morning or in idle time for longer than 1 hour), it is suggested to brew water first/ rinse the piping in order to remove the residual taste of the last cup which was brewed.

REFILLING THE INTERNAL CIRCUIT SHOULD THE WATER RESERVOIR RUN EMPTY DURING BREWING

It is strongly suggested to ensure that there is enough water in the water reservoir before making coffee. Ensure that water is poured in the reservoir and that it reaches the minimum level mark at least.

In case the water reservoir runs empty during the coffee brewing process, the middle LED indicator will turn red and start flashing. At this time, the Short and Normal Espresso button indicators will both turn off and your coffee has stopped brewing.

1. Open the operating handle to eject the used capsule. *CAUTION:* Beware of hot steam as there is danger of scalding!
2. Fill the water reservoir.
3. Ensure that there is an empty cup placed under the dispenser spout.
4. Press either the Short or Normal Espresso button.
5. Water will begin to flow through the dispensor spout.
6. Once the water has automatically stopped flowing, the middle LED indicator will turn off and both the Short and Normal Espresso button indicators will turn to a solid white colour.
7. The machine is now in stand-by mode.
8. Restart the coffee brewing process.

HOW TO PROGRAM DISPENSING VOLUME

Ensure that there is enough water in the water reservoir before programming the coffee dispensing volume.

1. Place an empty cup under the dispenser spout.
2. Move the operating handle back completely.
3. Insert a capsule so that it falls straight into the compartment correctly.
4. Close the operating handle firmly to load the capsule.
5. Press the desired button（Short or Normal Espresso button) and hold it pressed down.
6. The corresponding button indicator will flash in a white colour and the machine will enter programming mode.
7. Once the desired volume has been reached, release the button. The button is now programmed to your preference.
8. After the programming, the dispensing size will have been recorded in the appliances memory. For next use, press the button normally and press only once.
9. You may program the other button if desired.

Note the volume range:
20ml-150ml based on Nespresso capsules.
The default size is 30ml (Short/ Ristretto) and 60ml (Normal Espresso).

Tip: when the programming process has finished, leave the machine for 30 seconds so that it may cool down prior to opening the operating handle.

ENERGY-SAVING MODE

The appliance enters energy-saving mode automatically once the machine is idle for 15 minutes. The Short and Normal Espresso indicator lights will flash cyclically indicating that the machine has entered energy-saving mode. If you would like to exit the energy-saving mode, please press any button. The appliance will start to warm up and the lights will flash. Once the buttons are solid/ steady, the machine is ready to brew coffee.

CLEANING AND MAINTENANCE

This appliance is for household use only and is not user-serviceable. Do not open or change any parts by yourself. Please refer to a qualified electrical service department or return to the supplier if servicing is necessary. Always remember to unplug the unit from the electrical outlet when not in use and before cleaning. Ensure that the power button is set to the “OFF/ 0” position.

EMPTYING THE USED CAPSULE CONTAINER/ BIN AND THE DRIP TRAY

The used capsule container/ bin holds around (ten) 10 used capsules. We recommend emptying the used capsule container/ bin and the drip tray every day.

1. Raise the operating handle to ensure that there are no capsules inside the brewing compartment.
2. Hold the drip tray firmly and pull it out by lifting it gently.
3. Dispose of used capsules and empty the drip tray.
4. The used capsule container/ bin can be detached (if necessary) from the drip tray.
5. Rinse the drip tray set with fresh water.
6. Throw out the old water from the water reservoir. Rinse the water reservoir with fresh water.
7. After emptying/ cleaning, reassemble the parts and insert them back into/ onto the appliance so that they are correctly in place.

Note: the plastic parts of the appliance are not dishwasher safe.

CLEANING THE COFFEE MACHINE

1. Always pull the plug out from the main power supply and ensure that the coffee machine is switched “OFF/ 0” before cleaning the machine
2. Never immerse the machine in water or clean it under running water. Clean the machine with a dry cloth.
3. Never use abrasive cleaning agents or materials (use e.g. dry rags or kitchen paper).

STEAMING OUT/ STORAGE/ TRANSPORT

Prior to long periods of not using the machine or for storage or transport at temperatures below 5 °C, it is essential to steam out the machine. This removes water from the system to prevent internal frost damage.

1. Turn the machine ON.
2. Empty the water reservoir and place it back into its correct position.
3. Put an empty cup under the dispensing spout.
4. Press the either the Short or Normal Espresso button to start brewing.
5. The steaming out process has now started.
6. After the pump stops automatically, the steaming out process is completed.
7. Turn the machine OFF and unplug from its power supply.

CAUTION: Beware of hot steam as there is danger of scalding!

DESCALING/ DECALCIFICATION

Mineral deposits building up in the coffee maker will have an adverse effect in the operation of the appliance. Deposited residues in the machine can block the piping and cause damage.

Your appliance must be descaled when you begin to notice an increase in the time required to brew espresso or when there is excessive steaming. The frequency of cleaning depends upon the hardness of the water used. Drinking water varies according to region.

To prevent adverse effects of mineral deposits/ lime scale, be sure to decalcify the machine at the very least after making 2,000 cups of coffee or after one or two (1 to 2) months.

Decalcification must be done correctly to prevent damage. It is essential to follow these instructions.

Important:

- Never clean the machine with vinegar. This causes damage and makes your coffee taste terrible.
- Damage caused by incorrect decalcification or failure to decalcify is not covered by the warranty.
- Caution: beware of hot water!

Recommendations: purchase commercially available decalcifier (decalcifying liquid), diluted according to the manufacturer‘s instructions; pour the mixture in the water reservoir. Note: Please use a “household” descaler suitable for domestic espresso/ coffee machines.

1. Make sure there is no capsule inside the machine.
2. Place a large bowl under the dispenser spout to collect the diluted liquid solution and lime residues.
3. Fill the water reservoir with water to maximum level mark, mixed with the decalcifying solution. Make sure that the solution is dissolved completely.
4. Turn the machine ON and wait until it is ready for use.
5. Press the Short or Espresso button. The button indicator will flash and the control panel indicator light will turn blue.
6. You will notice that the machine is descaling and water is running through the dispensing spout. Continue with this process until the water reservoir is empty. After running about 5 cups of water through this process, the middle LED indicator will no longer glow.
7. Refill the water reservoir with fresh water and press the Short or Espresso button. This process will remove the remaining descaler and water solution from the system. Continue with this process until the water reservoir is empty.
8. Descaling is now complete and you are ready to make coffee.

Tip: if you need to empty the bowl which is located under the dispenser spout during the decalcifying process, you can press the button so that it enters a ‘pause’ mode. Press it again to continue.

FACTORY RESET

If you would like to reset/ restore the appliance to its default settings, please follow the instructions below:

1. Turn the coffee maker ON.
2. Press the Short and Normal Espresso buttons at the same time, hold them pressed in for five (5) seconds until the middle LED light flashes in blue five (5) times.
3. The factory reset is now complete.
4. After above operation, the machine is reset to its factory default setting. The following parameters are reset and now in place: Coffee brewing size: 30ml (Short/ Ristretto) and 60ml (Normal Espresso)

TROUBLE SHOOTING

PROBLEM	**CAUSE**	**SOLUTION**
CAPSULE COFFEE MAKER:		
No coffee is brewed.	The water tank is empty.	Fill water into the water reservoir.
The coffee is not hot enough.	• Cold 'to the touch' cups/ mugs are being used. • Scale build-up in machine.	• Preheat the cup/ mug. • Descale. • Cold machine - brew a cup of water to warm up the circuit.

The capsule can't or hasn't dropped down into the used capsule container/ bin.	• The used capsule container/ bin are full. • The capsule is deformed.	• Empty the used capsule container/ bin. • Push the capsule down or close the handle and open it once again.
There is steam when the operating handle is opened.	The handle may have been opened too quickly once brewing finished.	Leave the appliance for a few seconds to let the residual pressure and existing pressure to escape.
There is water on the table.	• The water tank may be leaking. • The drip tray is full of water. • Once brewing had finished, one could have opened the brewing chamber without the drip tray set in place.	• Check if the valve on the water reservoir is stuck. • Empty the drip tray. • Make sure that the drip tray set correctly in its in place.
The capsule drops down directly into the used capsule container before I have started the loading and brewing process.	The capsule is deformed.	• Try it again with a slight different angle. • Use a new capsule.
There are occasional drops driping out of the dispenser spout.	The heating system remains warm.	Occasional drops are normal, it is not a defect.
Coffee comes out in drips/ coffee goes into the used capsule container/ bin.	The ground coffee in the capsule is ground too fine to let water pass through sufficiently.	• Change to a new capsule. • Use another brand of compatible capsule.

Handle can not close	Capsule is not place well in brewing chamber.	• Change to a Nespresso capsule. • Push the capsule a little deeper to align with the capsule chamber.

STORING THE APPLIANCE

- Ensure that the unit is switched to the OFF position. Unplug the coffee maker from the power outlet.
- Clean all the parts as instructed above. Ensure that all parts are dry before storing.
- Store the appliance in a clean, dry place.
- Never store the appliance while it is still wet or dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly
- That the unit has been wired correctly and that the wall socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

<u>If the appliance still does not work after checking the above</u>:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the

appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

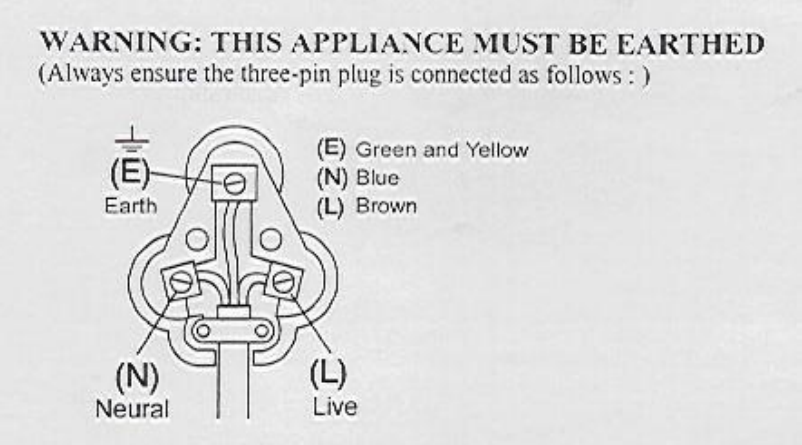
CHANGING THE PLUG

Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance. Connect a three-pin plug as follows:

The wires in this mains lead are coloured in accordance with the following code:

Green/Yellow	= Earth
Blue	= Neutral
Brown	= Live



RECIPES TO GET YOU STARTED

Macchiato

Serving Size: Short Espresso

- Using your Russell Hobbs Milk Frother, fill with milk to the minimum level and heat to create frothed milk. And add to your cup.
- Next, create foam and top it over the frothed milk.
- Now, extract an espresso capsule into the cup by pressing the short espresso button.

Café Latte

Serving Size: Short Espresso

- Pour milk into your Russell Hobbs Milk Frother to the upper maximum level and heat to create frothed milk.
- Extract an espresso capsule into the cup by pressing the short espresso button.
- Now, add frothed milk to fill the cup to just below the rim then top with foam.

Mocha Latte

Serving Size: Short Espresso

- Pour milk into your Russell Hobbs Milk Frother to the upper maximum level and heat to create frothed milk.
- Extract an espresso capsule into the cup by pressing the short espresso button.
- Whisk in some chocolate powder or powdered hot chocolate.
- Now, add frothed milk to fill the cup to just below the rim then top with foam.

Espresso

Serving Size: Short Espresso

- Extract an espresso capsule into the cup by pressing the short espresso button.

Café Crema

Serving Size: Normal Espresso

- Extract an espresso capsule into the cup by pressing the normal espresso button.

Cappuccino

Serving Size: Short Espresso

- Using your Russell Hobbs Milk Frother, fill with milk to the lower maximum level and heat to create frothed milk.
- Now, extract an espresso capsule into the cup by pressing the short espresso button.

- Add the frothed milk on top of the espresso to fill the cup halfway then top with foam. This is the basic cappuccino recipe.
- Add shaved chocolate, sugar or cinnamon to taste.

Americano

Serving Size: Short Espresso

- Extract an espresso capsule into the cup by pressing the short espresso button.
- Empty the capsule from the chamber, and then press the normal espresso button to add hot water.

Variations:

Iced Latte

Double shot of espresso
90ml fruit flavoured syrup
Cold Milk
Ice

Begin by filling up a 355ml (12-ounce) glass with ice. Then add the espresso, syrup and cold milk.
This is a great alternative to hot drinks for summer time.

Café Breva

Double shot espresso
90ml half and half, steamed
90ml half and half, frothed

The Café Breva looks like a Cappuccino but it uses half and half.
#Remember it takes practice to get a good froth with half and half but it is achievable.

IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE PRODUCED.

W A R R A N T Y

1. Home of Living Brands (Pty) Limited warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself, or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorised modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

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